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UNITED STATES DEPARTMENT OF AGRICULTURE  
BUREAU OF MARKETS  
WASHINGTON, D. C.



STANDARDS FOR SHELLED CORN.

Tabulated and abridged description of the official grain standards of the United States for shelled corn under the U. S. Grain Standards Act, as established and promulgated by the Secretary of Agriculture April 13, 1918, effective July 15, 1918.

(Compiled from Service and Regulatory Announcements (Markets), No. 33, " . . . Official Grain Standards of the United States for Shelled Corn.")

**CLASSES OF SHELLED CORN.**—Shelled corn shall be divided into three classes, as follows:

**White Corn.**—This class shall consist of corn of which at least 98 per centum by weight of the kernels are white. A slight tinge of light straw color or of pink on kernels of corn otherwise white shall not affect their classification as white corn.

**Yellow Corn.**—This class shall consist of corn of which at least 95 per centum by weight of the kernels are yellow. A slight tinge of red on kernels of corn otherwise yellow shall not affect their classification as yellow corn.

**Mixed Corn.**—This class shall consist of corn of various colors not coming within the limits for color as provided in the definitions of white corn and yellow corn. White capped yellow kernels shall be classified as mixed corn.

(The numbered footnotes below must be read in connection with the tabulation.)

Grade No.	Minimum test weight per bushel.	Maximum limits of—			
		Moisture.	Foreign material and cracked corn.	Damaged kernels.	
				Total.	Heat damage.
	<i>Pounds.</i>	<i>Per cent.</i>	<i>Per cent.</i>	<i>Per cent.</i>	<i>Per cent.</i>
1	55	14.0	2	2	0.0
2	53	15.5	3	4	0.1
3	51	17.5	4	6	0.3
4	49	19.5	5	8	0.5
5	47	21.5	6	10	1.0
6	44	23.0	7	15	3.0
* Sample.					

\* SAMPLE GRADE.—Shall be White corn, or Yellow corn, or Mixed corn, respectively, which does not come within the requirements of any of the grades from No. 1 to No. 6, inclusive, or which has any commercially objectionable foreign odor, or is heating, hot, infested with live weevils or other insects injurious to stored grain, or is otherwise of distinctly low quality.

- (1) The corn in grades Nos. 1 to 5, inclusive, shall be cool and sweet.  
The corn in grade No. 6 shall be cool, but may be musty or sour.

DEFINITION OF TERMS

For the purposes of the official grain standards of the United States for shelled corn (maize):

**Corn.**—Corn shall be shelled corn of the flint or dent varieties.

**Basis of determinations.**—Each determination of color, damage, and heat damage shall be upon the basis of the grain after the removal of foreign material and cracked corn as provided in the section defining foreign material and cracked corn. All other determinations shall be upon the basis of the grain including such foreign material and cracked corn.

**Percentages.**—Percentages, except in the case of moisture, shall be percentages ascertained by weight.

**Percentage of moisture.**—Percentage of moisture in corn shall be that ascertained by the moisture tester and the method of use thereof described in Circular No. 72, and supplement thereto, issued by the United States Department of Agriculture, Bureau of Plant Industry, or ascertained by any device and method giving equivalent results.

**Test weight per bushel.**—Test weight per bushel shall be the weight per Winchester bushel as determined by the testing apparatus and the method of use thereof described in Bulletin No. 472, dated October 30, 1916, issued by the United States Department of Agriculture, or as determined by any device and method giving equivalent results.

**Foreign material and cracked corn.**—Foreign material and cracked corn shall be kernels and pieces of kernels of corn, and all matter other than corn, which will pass through a metal sieve perforated with round holes fourteen sixty-fourths of an inch in diameter, and all matter other than corn remaining on such sieve after screening.

**Heat-damaged kernels.**—Heat-damaged kernels shall be kernels and pieces of kernels of corn which have been distinctly discolored by external heat or as a result of heating caused by fermentation.

